_	_						5 777		101							
Department of Public Health and Social Services Division of Environmental Health																
Food Establishment Inspection Report Page of of INSPECTION RSN TYPE GRADE INSPECTION DATE IESTABLISHMENT NAME																
	INSPECTION RSN TYPE GRADE INSPECTION DATE ESTABLISHMENT NAME Regular 7 36 09 1 28 1 2017 INFUSION COFFEE & TEAT - TAMUNING															
Follow-	up		-	96	TIME IN	TIME		PERMIT HOLDER						_		
Comple	Complaint / RATING 1:35PM 4:58PM ARCHWAY, INC.															
Investigation SANITARY PERMIT NO. LOCATION (Address)																
Other;		\vdash			17000	0739		868 SO. NARINE CORPS. DR., TAMUNING								
	EST	ABLIS	HME	VT TYPE	AREA	TELEPH	IONE	No.	No. of Risk Factor/Intervention Violations 1.5 RISK CATEGORY							
	RE	STY	MRI	WT	7	644.0	263	No.	No. of Repeat Risk Factor/Intervention Violations							
37.17	- 136	THE STATE	FOC	DBORNE								HEALTH INTERVE	NTIO		-	
												appropriate box for COS and/or			_	
												during inspection R = Repeat v		PTS = D	emerit	points
Comp	liand	e Sta	tus			cc	SR	PTS	Co	mp	liance Statu:				OS R	PTS
Supervision Potentially Hazardous Food (TCS Food) 1 Person in charge present, demonstrates 6 16 IN OUT N/A (NC) Proper cooking time and temperatures 6										1 6						
1 (1)) ou	Л		knowledge, and p		·	1	6				Proper reheating procedures for		ina	-	6
					ree Health							Proper cooling time and tempe			\rightarrow	6
2 (IN					reness; policy present			6				Proper hot holding temperature				6
3 (1)	0	FT			orting, restriction & ex	clusion		6			(OLD) N/A	Proper cold holding temperature				6
-	er.		-		enic Practices ting drinking, beteinut	05	-	-	2	1 Jin	N/A N/	Proper date marking and dispo	sition			6
4 IN) ou	IT N/A	N/O	tobacco use	ung diniking, betenui	, 61		6	- 30			Consumer Advisor	У			
5 (II)) ou	T N/A	N/O	No discharge from	n eyes, nose, and mou	th		6		Т				T	T	T
	~	_			amination by Hand	is	MAIL		22	2 IN	OUT (VA)	Consumer Advisory provided foundercooked foods	or raw or			6
12	50	_	$\overline{}$	Hands clean and		to a de a a		6	<u> </u>			2 VC	1-41			
7 (N	OU	T N/A	NOU I		tact with ready-to-eat to a method property folk			6		_		Highly Susceptible Popul Pasteurized foods used; prohib		not I		_
	You	7			shing facilities supplie		1	6	23	3 IN	OUT(WA)	offered	nea loods	1101		6
-	<u></u>	_		accessible		$-\nu$		o				Chemical				
9 (IN	1	-		Name and Address of the Owner, where the Person of the Owner, where the Person of the Owner, where the Owner,	ed Source			-	24	IN	OUT (NA)	Food additives: approved and	properly us	sed		6
10 IN					m approved source proper temperature	-	+	6	-	\pm		Toxic substances properly iden	different management		+	
11 IN		T			lition, safe, and unadu	Iterated	-	6	25) out	used	iunea, stor	ea,		6
12 IN	_	-			available: shellstock ta			6	185		Co	nformance with Approved	Procedu	res	_	
12	- 00	6	J. 10	parasite destruction				L°	26	INI S	OUT (N/A)	Compliance with variance, spe				6
13 IN	Tour	AVA	-		m Contamination			L C			38.00	process, and HACCP plan				
	_		_	Food separated as		rad I I		6				re improper practices or procedu				
_	14 IN OUT N/A Food contact surfaces: cleaned & sanitized / 6 prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.															
13 (11)	200			served, recondition	ned, and unsafe food	-			-	-	-	re control measures to prevent it	SOUCCOURT II	illess of	пушу.	
											CTICES					
	fark "	X" in h			ces are preventative not in compliance and/o							micals, and physical objects into inspection R =Repeat violation		-Demer	rit mainte	
Comp	anc	e Sta	tus	ATTOCIOG ROTT TO TR	or in compagnos anoro		SR		Co	mpl	lance Status	Inspection K - Repeat violation	FIS		S R	
					d and Water							Proper Use of Utens	lls			
27	_	Paster	urized e	ggs used where re	beniupe		\perp	1	40	12	_	sils: properly stored				1
28	- 1	Water	and lo	from approved so	ource	0 0 00 00 00		2	41		handled	quipment and linens: properly sto	ored, dried.			1
29		Varian	ce obta	ined for specialize	d processing methods		+	1	42			single-service articles: properly s	stored, use	d	+	11
1000				Food Tempe	rature Control				43	-	Gloves use	d property	The Laboratory			1
30	- 1		,	_	dequate equipment fo		9	1	100			Utensils, Equipment and \				
31			ood pro	perly cooked for h	ot holding		1	1	44		1 1000 1000 1000	confood-contact surfaces cleanat constructed, and used	ole, proper	Ty		1
32	-			wing methods use			1	$\frac{1}{1}$	45	-		ng facilities: installed, maintaine	d, used; te	st	+	1
33	\sim			-		$-\mathbb{Z}$	4			+	strips				1	1
33	_	Lnerm	ometer	provided and acc	entification			1	46	₽	Nonfood-co	ontact surfaces clean				11
34	×1	Food r	roperly	labeled; original o	Statement of the last of the l		T	1	47	Т	Hot & cold	Physical Facilities water available, adequate pressu			1	2
				The second second second	od Contamination				48			stalled; proper backflow devices				2
35				its, and animals no				2	49			d wastewater properly disposed				2
36				n prevented during	food peparation, store	age &		1	50		Toilet facilit	ies: properly constructed, supplie	ed, & clear	ned		2
37	_	display Persor	nal clea	nliness			+	1	51	+	100	fuse properly disposed; facilities	- 10	_	+	2
38 Wiping cloths: properly used and stored 1 52 Physicel facilities installed, maintained, and clean							1									
39 Washing fruits and vegetables 1							53			entilation and lighting; designate		ie	1	1		
I have read and understand the above violation(s), and Documents and Placards																
l am aware of the corrective measures that shall be taken. Sanitary Permit, Health Certificates valid and posted 2																
- erson	Person in Charge (Print and Sign) +cct-line															
DEH Ins	pecto	or (Pri	nt and	Sign) FII A	NI NAVARR		TT	(21	-	E.	ollow-up (Circle one): (YES)	NO	Follow	1091	te
			. 45	CILA	יעו איזע אאַע	takow	2000	-6				move-up (oncie one): (1 120)	.,,	1 10	09/	11
	PCB1	r: 08.2	.10			White: DPH	as/UEH	Tell	ow: Foc	ea Es	tablishment				,	

Department of Public Health and Social Services **Division of Environmental Heaith** Page 2 of 5 Food Establishment Inspection Report ESTABLISHMENT NAME LOCATION (Address) 868 SO, MARINE CORPS. DRIVE, TAMUNING INFUSION COFFEE I TEA-TAMUNING INSPECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 17-0000739 09,28,2017 ARCHWAY, INC. **TEMPERATURE OBSERVATIONS** Item/Location Temperature (° F) Item/Location Temperature (° F) DELI ROMST BEEF STEND UP CHILLER I 53.0,545 TUNA SALAO / UPRIGHT CHILLER 2 50.0 EGG SALAD / UPRIGHT CHILLER 3 47.5,47.0 RATIN SHELLED EGG / UPRIGHT CHUGR 3 DELI ROMET BEET- PREACH-IN CHILLER I CULT TOMATOUS I KEACH-IN CHULTR! DELI HAM / REACH-IN CHILLER 2 50.0 CATUN CHICKEN / REACH-IN CHILLER 2 540 WATER FOR IN-USE UTENSILS 82.0 CATUN CHICKEN STUDWICH/DISPLAY CHUER 48.5 CORRECT ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 17-109B REGARDING THE FACILITY BAKING FOOD NEWS IN A NEARBY WAREHOUSE AND DISTRUBUTING THEM TO OTHER FORD ESTABLISHMENTS. PICSHID THAT TO HIS KNOWLENGE, BAKED GOODS ARE BEING MADE FROM IZMN-4AM DAILY IN A WAREHOUSE, AND SOME AT A MILVATE RESIDENCE. THE OWNER, RICHARD CHAN, SALD THAT ALL BAKED GOODS ARE BEING MADE IN THIS FACILITY'S KITCHEN AT NIGHT WITH THE RESTAURANT CLOSES. NO BAKING EQUIPMENT OR SUPPLIES WERE OBSPRUED IN TITE KITCHEN DURING THIS INSPECTION. PREVIOUS INSPECTION DATED 10/11/13 RESULTED IN A GRADE/RATING OF 8/A ALL PREVIOUS VIOLATIONS WERE CORRECTED, AND THE FOLLOWING NEW VIO-LATIONS WERE OBSERVED: TWO EMPLOYEES WERE OBSERVED TO BE HANDLING CASH/WORKING THE REGISTER 10/09/17 AND MAKING DAINKS WITHOUT WASHING THEIR HANDS IN BETWEEN TISKS. HANDS SHAW BE PROPERLY WASHED IN BETWEEN TASKS OR WHENEVER HONOS ARE CONTAMINATED TO PREVENT FORM/ORINK CONTAMINATION BY HANDS. NO HOT WATER PROVIDED FOR HANDWASHING SINK IN TITE WOMEN (REDROOM COS LORRECTWE ACTION: HOT WATER WAS PROVIDED. HOT WATER SHALL DE PROVIDED FOR ALL HANDWAS HING SINKS TO Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections. Person in Charge (Print and Sign) DEH inspector (Print and Sign) LEILANI NAVAYUW, EPHU Rev: 08.27.15

Department of Public Health and Social Services **Division of Environmental Health** Food Establishment Inspection Report Page 3 of 5 ESTABLISHMENT NAME LOCATION (Address) INFUSION COPPEE & TEA - TAMUNING 868 SO. MARINE CORPS. DRIVE, TAMUNING INSPECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 09 1 28 1 2017 MRCHWAY, INC. 170000739 ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. PROMOTE PROPER HANDWASHING. NO SPLASH GUARD PROVIDED BETWEEN HANDWASHING SINK AND PANINI MAKERS, 10/04/13 13 ALLOWING FOR CONTAMINATION OF FOOD; CHOPPED VEGETABLES AND THE COUNTER AND WHOLE VEGETABLES IN THE UPRIGHT CHILLER LEFT UNCOVERED. FORD SITAL BE CONFRED/PROTECTED TO PREVENT CONTAMINATION. CHOPPING BOARDS ON REACH-IN CHILLER AND IN THE TRONT COUNTER HAVE DEEP CUT MARKS AND DARK STAINS; MOLD/MILDEN FOUND INSIDE ICE MACHINE. FORD CONTACT SURFACES SHALL BE PROPERLY CLEMNED AND SANDIZED TO PROVENT CROSS-CONTAMINATION. MULTIPLE POTENTIALLY HAZARDOUS FORDS PHP) /TIME AND TEMPERATURE 20 CONTROL FOR SAFETY (TCS) FOODS DID NOT MEET INTERNAL TEMPERLATURE REQUIREMENT FOR COLD HOLDING. PHF/TCS FOODS SHAW BE KEPT AT INTERNAL TEMPERATURE OF 410 F OR BEION FOR COLD STOLDING TO SLOW DOWN PATITUGEN GROWTH. MULTIPLE PITE/TCS FOODS IN THE CHILDRES SUCH AS EGG SALAD, TUNA 21 STREAD, CATUN CHICKEN SPREAD, ETC. MADE AT UNDETERMINED DATES DID NOT HAVE DATE YNARKING. FOOD SHAU BE PROPERLY DATE MARKED TO ENSURE TIMELY DIS-MAINSON. DEL HAM AND LOAST BEEF BETNE THANKED IN STAGNANT WATER ON THE SINK COC FORD SHAU BE PROPERLY THANKEN TO PROVENT PATITOGEN GROWTH. MULTIPLE FORM MEMS THE MIGHTONT THE KITCHEN AND FRONT COUNTER NOT IN DRIGINAL CONTAINER AND NOT PROPERLY LABELED. Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections. Person in Charge (Print and Sign) tock. Clas LEILANI NAVAMUN EPITO DEH Inspector (Print and Sign)

Rev: 08.27.15

	Department of Public Health and Social Services Division of Environmental Health						
: -		4 of 5					
	MENT NAME LOCATION (Address)						
INFUSION COFFEE & TEA - TAMUNING 868 SO. MARINE CORPS. DRIVE, TAMUNING							
	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 1 28 1 2017 170 000 739 ARCHWAY, INC.						
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE					
Vioiation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-4 8-406.11 of the Guam Food Code.	05.11 and					
	POTO STALL BE PROPERLY LABELED WITH NOT IN ORIGINAL CONTAINER						
	TO ENCURE PROPER IDENTIFICATION.						
36	DILL PICKLES IN BUCKETS REING STOTLED DIRECTLY ON THE FLOOR; EMPLOYEE'S	10/30/17					
	FOOD, DRINKS, AND PERSONAL MEMS BEING STONED IN CHILLERS AND STIENES						
	NEXT TO FOOD BEING SERVED TO CUCTOMERS.						
	FOOD STAN BE STONED ATLEAST SIX INCITES OF THE PLOOR AND						
	SEPARATE FROM PERSONAL FOOD MUDIOR METICLES TO PREVENT CONTAMINATION	<i>J.</i>					
38	SEVERAL WIPING CLOTHS FOUND ON TABLETOPS; SOME WIPING CLUTTS BEING	0/30/2					
	STIMED IN BUCKETS WITH NO SAWITIZER.	101.2011					
	WIPING CLOTHS SHALL BE STONED IN SANTIZING SOLUTION WITH						
	PROPER CONCENTRATION IN GETWEEN USE.						
	THE TOTAL TO THE THE CONTROL OF THE						
40	COFFEE MIXERS / STIRRERS DETNIG STORGO IN LUKEWARM WINTER; ICE SCOOPER	10/30/17					
	BEING KEPT ON TUP OF TABLE WITH NO PLOTECTION).	750/11					
	IN-USE UTEN-SILS STAM BE PROPERLY STORED TO PREVENT CROSS-						
4	CONTAMINATION.						
46	BESTLEACH-IN CHILLER HAVE RUST AND FOR DIRT BUILD-UP; RUBBEX SEALS	10/30/17					
	AND DOTAS OF COME CHILLERS HAVE DARK STAINS OR DIRT.	1 1 1					
	NON-PORD CONTACT SURFACES STIMU BE KEYT CLEMA TO PILEVENT						
	CROSS-CONTAMINATION.						
52	DHAK STAINS / DIRT FOUND ON WALK IN THE KITCHEN; AND ON THE PLOTOR	10/20/5					
	UNDER EXHIPMENT THROUGHOUT THE FORD PREP/SERVICE MEAS.	1 /					
	POSICAL FACILITIES SHALL BE KEPT CLEAN TO PREVENT MARBORAGE						
	OF PETS.						
	<i>U</i> , (C)						
	PICTURES OF THE MOLATIONS WERE TAKEN.						
	inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply m						
	suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearin he Director within the period of time established in the notice for corrections.	g must be					
erson in Cha	rge (Print and Sign) Date: 09 5	28 17					
EH Inspector	rge (Print and Sign) Fook: Like OP S The Print and Sign) Date: OP 28	1/17					
	0//00	/ /					

			ic Health and Social Services Environmental Health	
			ment Inspection Report	Page <u>5</u> of <u>5</u>
ESTABLISH ///	IMENT NAME IFUSION COFFE	TE & TEA -TAMUNING	LOCATION (Address) 868 SO. MAKINE CORPS	
	PECTION DATE 1 28 1 2017	SANITARY PERMIT NO. 17000739	PERMIT HOLDER ARCHWAY, INC.	
ITEM NO.		OBSERVATIONS A	ND CORRECTIVE ACTIONS	CORRECT BY DATE
Vioiation	s cited in this rep		the time frames indicated, or as stat	
	RETRIEVED "	N" PLACTRO NO. 0148		
	POSTED "C"	PLACETRO NO.		
	ISSUED LETTE	R OF WARNING AND	RE-INSTECTION REDUEST FOR	RM.
	DISCUSSEN TI	HS REPORT WITH PIC	C, FOOK 410.	
		16-16-		
				
			Politica by the second of the	
		Mark on the second of the seco		
		Michigan Control of Co	2,7-1	
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	-			
he immediate	suspension of the Sanita	Ilsted above identify violations which si ry Permit or downgrade. If seeking to ap od of time established in the notice for co	hall be corrected by the date specified by the Departm peal the result of any notice or inspection findings, a	nent. Fallure to comply may result in written request for hearing must be
erson in Cha	and (Dalot and Class)	Fook. Was		Date: 09 25 17
⊏ri inspector	(Print and Sign)	CANI NAVALLU, EPE	to I &	Date: 09/28/17

Rev: 08.27.15 White: DPHSS/DEH Yellow: Food Establishment

GOVERNMENT OF GUAM



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



EDDIE BAZA CALVO GOVERNOR

RAY TENORIO LIEUTENANT GOVERNOR

N. T.	Sile II
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E.	N. T.
1	E.A.

JAMES W. GILLAN DIRECTOR

LEO G. CASIL DEPUTY DIRECTOR

Date: 09/28/2017

As a result of this inspection your establishment received a

V	LETTER	OF WARNING

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

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1 1	NOTICE	OF OF	CACALITATE
-	NOTICE	CH CL	JUNIER

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made, Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'asc.

Issued By: L. NAVALLO

Received By: